

Rice Chicken Special

Makes: 50 servings

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Ingredients	Weight	Measure
Pigeon Peas, Dry, unsoaked, and uncooked	5 lb	13 cup
Vegetable oil, canola		1 1/2 cup
Fresh Onions diced		2 qt 1/2 cup
Bell Peppers Red diced into 3/4" pieces		4 qt 3/4 cup
Bell Peppers green diced into 3/4" pieces		2 qt 1/2 cup
Chicken breast boneless skinless cut into small pieces	4 lb 12 oz	
Spaghetti Sauce		6 qt 1 1/4 cup
Low sodium chicken broth		6 qt 1 1/4 cup
Raisins seedless		6 1/4 cup
Ground cumin		2 Tbsp
Ground Coriander seed		4 1/4 tsp
Ground tumeric		2 1/4 tsp
Garlic powder		8 tsp
Raw Whole Grain Brown Rice		



Red Bell pepper slices for garnish	8 whole peppers
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Directions

1. Wash hands for 20 seconds. Use single use paper towel to dry.
2. Inspect peas for debris or stones, rinse peas, and soak overnight (or weekend) in plenty of water with at least 4 inches of water above peas.
3. After peas have soaked drain and place in pot with water 3-4 inches above and bring to a boil. Boil at medium to medium low heat for 1.5 hours or until tender.
4. Continue with recipe (if finishing the recipe the next day, drain and chill peas to 70 degrees F within 2 hours and to 40 degrees F within 4 hours).
5. Place half of the oil in large pot (or two 24 QT braising pans).
6. Sautee diced onions until brown, carmelized and translucent.
7. Add all diced peppers and saute 7-10 minutes till browned but still a little crunch.
8. Remove vegetables and place in place to remain warm at 140 degrees F (or push them to the side in the pan with the least heat while cooking the chicken).
9. Add remaining oil to pan and add the chicken pieces. Brown over high heat until about half cooked.
10. Add back the vegetables to the pan and all of the remaining ingredients except for the rice and the garnish.
11. Bring to a boil.
12. Add the rice all at once to the pan, stir, to evenly distribute the rice.
13. Cover and bring to a boil.
14. Reduce heat and simmer. Simmer 40 minutes for the 6 servings and simmer 1 hour for the 50 portions.
15. Fluff rice gently when done, to mix in the sauce. This is a very moist product, however, there should be no liquid at the bottom of the pan.
16. Yield 1.5 cups serving size (or 3 # 8 scoops)